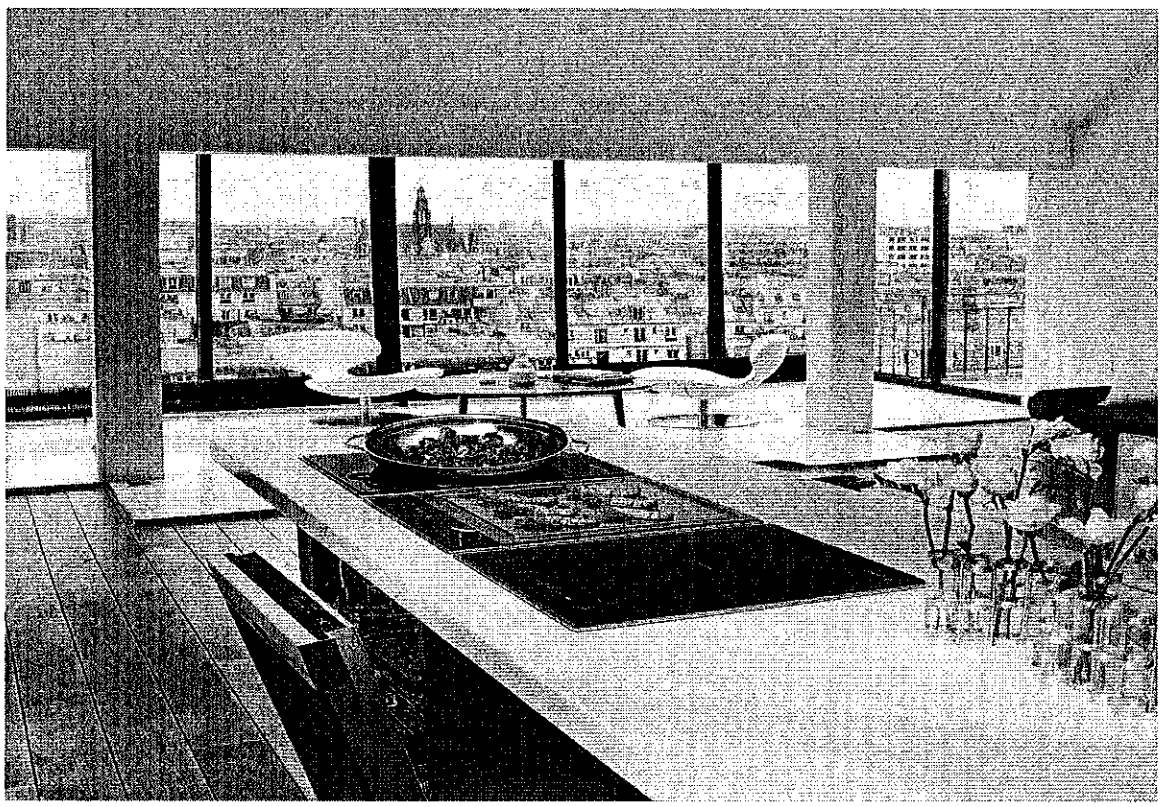
De Dietrich



INSTRUCTION BOOK

DTi1032

WOK INDUCTION HOB

De Dietrich

FR 02

GB 14

DE 26

NL 38

Dear Customer,

You have just acquired a DE DIETRICH hob and we would like to thank you.

In order to offer you an excellent product, our research teams have created this new generation of appliances for you. Their quality, appearance, functions and technological advances make them exceptional products, showcases of our unique know-how.

In the line of DE DIETRICH products, you will also find a wide range of ovens, microwaves, ventilation hoods, hoods, dishwashers, and refrigerators, all of which can be integrated and all of which can be coordinated with your new DE DIETRICH hob.
Of course, in our ongoing desire to ensure our products satisfy your needs in the best possible way, our customer service department is always at your disposal at our site.

www.dedietrich-electromenager.com

DE DIETRICH
Setting New Values

We are constantly improving our products; for this reason we reserve the right to make all Modifications to their technical, functional or aesthetic characteristics, originating from technical developments.

Warning
This product is not foreseen for sale in the USA
Before installing and using your appliance please read this installation and use the guide carefully - it will help you familiarise yourself very rapidly with its operation.

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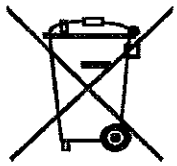
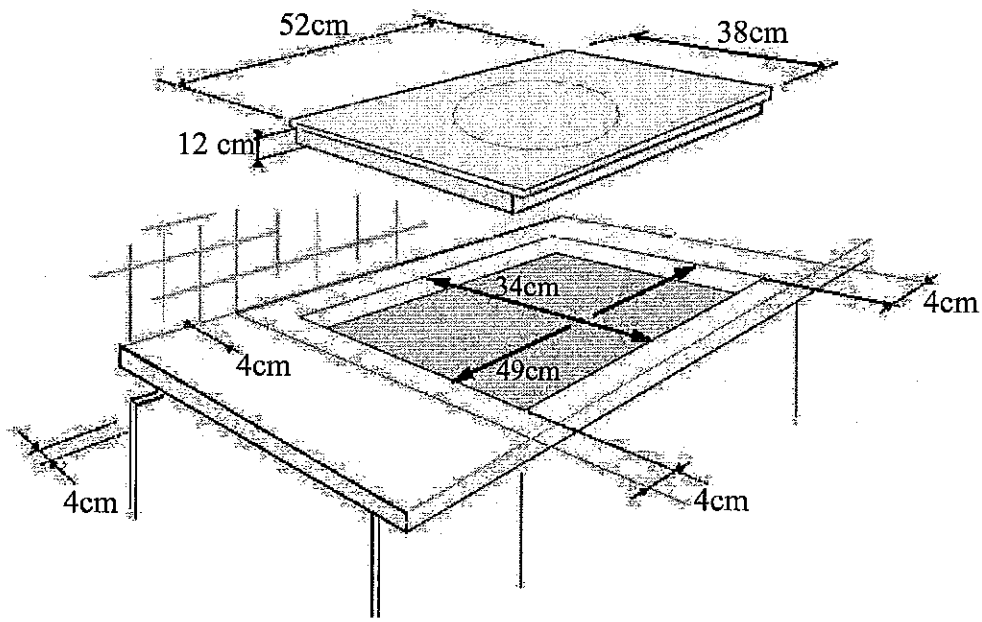
GB 1 / INSTALLING YOUR APPLIANCE



As shown in this logo, the materials used to package this appliance are not recyclable. Recycle them and play a role in protecting the environment by depositing them in municipal containers provided for this purpose.
Recycling of the appliances organised by your manufacturer will thus be undertaken in optimum conditions, in accordance with European directive 2002/96/CE relating to electrical and electronic equipment waste. Contact your local authority or retailer for how to have used appliances collected or collection points.



• INSTALLATION

Your appliance should be positioned so that the mains switch is accessible.

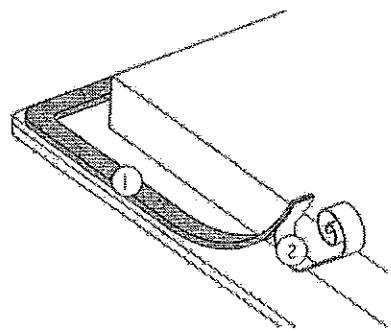
The distance between the edge of your appliance must be at least four centimetres (area A).

Your appliance can be easily integrated above

a cabinet, an oven or a build-in household appliance. Simply verify that the air intakes and outlets are well clear.

Stick the foam gasket to the bottom of your appliance. This will allow you to achieve an air- tight seal with the worktop.

Attach the clips to the hob.



• CAUTION

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- WARNING: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- Metallic objects such as knives, forks, spoons and lids should not be placed an the hob surface since they can get hot.

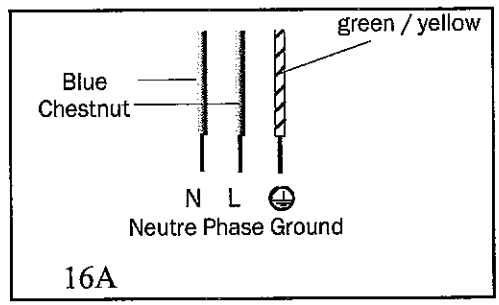
• CONNECTION

These hobs must be connected to the mains using a socket in compliance with publication CEI 60083 or an all-pole circuit-breaker device in compliance with the installation rules in force.

When power is first supplied to your hob, or after an extended power cut, an indicator light will appear on the control panel. This information will disappear after 30 seconds.

• Connection 220-240V ~

DTI732X



Warning
If the cable is damaged it must be replaced by the manufacturer, its after-sales service or a person with a similar qualification to prevent danger.

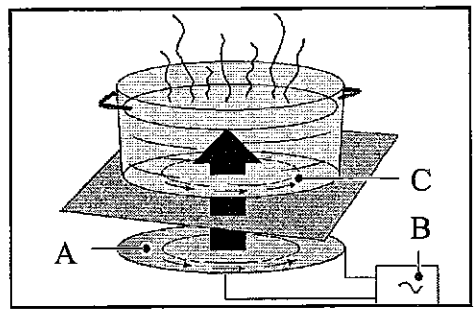
GB 1 / INSTALLING YOUR APPLIANCE

We have designed this cooking hob for use by private individuals in their homes.

These cooking hobs are intended exclusively for cooking beverages and foodstuffs and do not contain any asbestos-based materials.

• The induction principle

The principle of induction is based on a Magnetic effect.
When you place your cookware on a Cooking zone and you turn it on, the electronic circuits in your cooking hob produce "induced" currents in the bottom of the cookware which instantly raise its temperature. This heat is then transmitted to the food
To help you choose, a list of cookware is Provided with this guide.

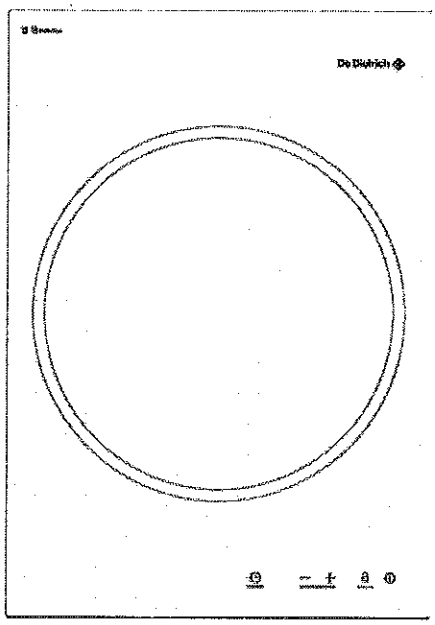


A -Induction plate
B -Electronic circuit
C -Induced currents

• Cookware

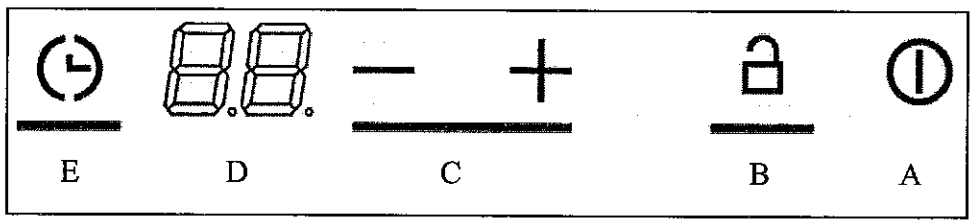
All cookware recipients are not compatible with induction. Recipients must be perfectly adapted to the shape of the Wok glass. To use the Wok recipient provided with the apparatus:
- check if your recipient is appropriate. Place it on a cooking zone on power 4.
- If the control panel remains unchanged, your recipient is compatible.
- If the U symbol appears, your recipient is not compatible with induction.

• Description of your top.



Total dimensions (L x l)
DTI732X : 380 x 520 mm

Recess cut-out (L' x l')
DTI732X : 340 x 490 mm

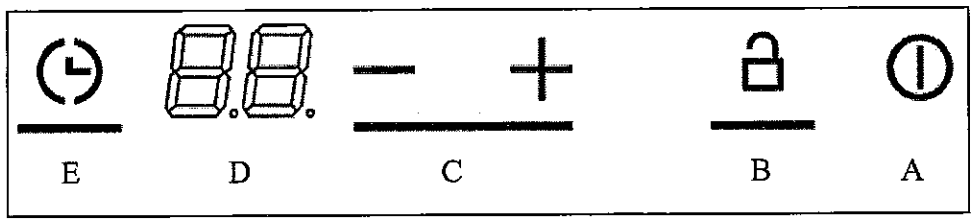


• Adjustment of touch controls

These keys allow power to flow, allow the adjustment of the parameters of power, as well as the programming of the timer.
Key A, makes it possible to start or stop the Wok cooking zone.

- A : start / stop
- B : Lock - unlock
- C : Touch selection [+]/[-] for the power and the timer
- D : Power / Timer Display
- E : To activate the timer

If there is no cookware on the selected zone, your adjustments will delete automatically after a few moments.



• **Sensitive keys :**

Your apparatus is equipped with sensitive keys making it possible to programme settings. To activate the keys, touch lightly. An indicator will light up, and/or a beeping sound will be heard, so indicating activation of the keys.
Press only one key at a time.

• **Residual heat :**

After a long cooking period, the zone used can remain hot for several minutes. An "H" flashes during this period.
Do not put your hand on the zone – risk of burning!

• **Ventilator :**

The cooling ventilator is entirely automatic. It will begin at low speed as soon as the electronic calories consumed exceed a certain limit. Ventilation engages its second speed when the cooking surface is used intensively.
The ventilator reduces its speed and stops automatically as soon as the electronic circuit is sufficiently cooled.

• **Recipient detection**

The detection of a recipient ensures absolute safety. Induction does not function:

When there is no pan or recipient on the cooking zone or when a recipient is not suited to induction. In this case it is impossible to increase the power and the symbol [U] appears on the screen. The [U] symbol disappears if a suitable pan is placed in the cooking zone.

If in the course of cooking the recipient is removed from the cooking zone, heating operation is interrupted. The symbol [U] appears. The [U] symbol disappears when the recipient is returned to the cooking zone. Cooking resumes at the last registered power level.

• Booster Function

The booster function [P] enables extra power in the cooking zone. If this function is activated, the cooking zone will function for 10 minutes at a much more powerful level.
The booster is designed to heat large quantities of water or to cook meat, for example.

To engage the booster function:
In position [9] push on the [+] button again. A [P] appears for the next 10 mins.

To stop the booster function:
In position [P] push on the [-] button. A [9] appears.

• Timer function

Timer used outside cooking time:

This function makes it possible to time an event without actually cooking. Start-up the table, press [0/I], then press [⏲] to activate the timer.
Select the desired time by pressing the C key.
Once programming has ended, the countdown begins.
NB:
You can stop a programmed countdown in progress by holding down the [⏲] button for a few seconds. If you start by pressing the [-] key, the timer panel will indicate [30] minutes and then decrease.
The control indicator flashes, then dies out after a few seconds and the timer begins.

Timer used during cooking time:
Start up the table by pressing the [0/I] button. Press the [+] button to activate the Wok cooking zone.
This function makes it possible to time an event whilst cooking.
Press the [⏲] button to activate the timer.
Set the time by pressing the C key.
Once programming has ended, countdown begins.
NB:
You can stop a programmed countdown in progress by pressing the [⏲] key for a few seconds.
If you start by pressing the [-] key, the timer panel will indicate [30] minutes and then decrease.
Automatic stop at the end of cooking:
Once selected cooking time has ended the timer panel will indicate a flashing [00] signal and a beeping sound will be heard. The sound and flashing [00] will automatically stop after 2 minutes.
Should they fail to stop, press any key.

• Lock-down systems:

This cooking surface is equipped with 2 types of lock-down systems:
- Lock-down in [0] mode
- Lock-down in cooking mode

Lock-down in [0] mode
Turn on the table by pressing on [0/I] button.
Press the [🔒] symbol to lock-down the table.
Press the [🔒] symbol again to unlock the table.

Lock-down in cooking mode
Turn on the table by pressing the [0/I] button.
Select the desired power by pressing the buttons [1] to [9] or [P] . Press the [🔒] button to lock-down the table .
To unlock, press the [🔒] button again.

• **Temperature limiter**

Each cooking zone is equipped with a safety sensor that constantly monitors the temperature of the bottom of the cookware. If you leave empty cookware on a zone which is turned on, it will automatically limit the power in order to prevent damage to the cookware or hob.

• **Auto-Stop system**

If you forget cooking is in progress, after a predefined time, this safety function will automatically turn off your hob (from 1 to 10 hours depending on the power setting).

• **Protection against overflow**

In case of overflow, or of a metallic object or wet cloth placed on the control areas, the hob turns itself off, the displays light up and a beeping sound can be heard. Clean the hob or remove the object, then begin cooking again.

• **Safety for " small items"**

If you place a small object on the area (a ring, a fork, etc), the hob will detect it and not deliver any power. The power display flashes.
Note:
However, several small objects placed on a zone at the same time may be identified as cookware. In that case, power will be delivered by the hob.

⚠ Do not place any utensils (spoons, forks, lids, etc) on the cooking zone being used. They will heat up in the same way as cookware: so causing a risk of burning.

• **For users of pacemakers and active implants.**

The functioning of the hob conforms to current electromagnetic interference standards and thus is in total compliance with legal requirements (89/336/EEC directives). In order to avoid interference between your cooking hob and a pacemaker, your pacemaker must be designed and programmed in compliance with the regulations that apply to it. As we can guarantee the compliance only of our own products, we strongly recommend that you refer to the maker of your device or to your doctor to avoid possible incompatibilities.

• Preserve your appliance

The vitroceramic glass surface is highly resistant, but not unbreakable. Here are some recommendations for increasing its lifetime:
- Avoid banging or clattering of the cookware.
- Avoid putting hot lids on the hob. A suction effect may damage the vitroceramic surface.
- Do not use cookware with bottoms that are rough or dented.
- Do not use your cooking hob as a work surface.
- Never use aluminium foil or paper or aluminium scrubber to clean it. The aluminium melts and damages the top.
- Never use a steam cleaner to clean your hob.
- Never directly reheat a tin can. There will be a risk of exploding.

Aesthetic faults, as a result of mistreatment of your hob, which do not entail malfunction, are not covered by our guarantee.
For the safety of your kitchen, do not place cleaning items or inflammable objects or products in the kitchen furniture underneath your cooking hob.

• Maintaining your appliance

TYPES OF STAINS/SPOTS	USE	WHAT TO DO ?
Light.	Cleaning sponges	Thoroughly moisten the zone to be cleaned with hot water, then wipe off.
Accumulation of baked-on stains/dirt. Sugar spills, melted plastics.	Cleaning sponges Special glass scraper.	Thoroughly moisten the zone to be cleaned with hot water. Use a glass scraper to remove the large bits, then clean with the rough side of a disinfectant sponge, and finally wipe off.
Rings and hard water residue.	White vinegar.	Apply warm white vinegar to the stain, let stand, then wipe with a soft cloth.
Shiny metal colourings. Weekly maintenance.	Special vitroceramic glass product.	Apply a cleaning agent for vitroceramic glass (preferably one with silicon for its protective properties) to the surface.

cream

cleaning sponge
special for delicate crockery

powder abrasive sponge

• On first use

YOU OBSERVE THAT :	POSSIBLE CAUSES:	WHAT SHOULD YOU DO:
A special lamp appears.	Working normally.	Nothing, the light disappears
Your installation blows a fuse.	The electrical connection of your hob is incorrect.	Check that it is set up properly. See the "Electrical Connection" section.
The hob produces an odour during the first cooking sessions.	New appliance	Nothing. The smell will disappear after several uses.

• On switching on

YOU OBSERVE THAT :	POSSIBLE CAUSES:	WHAT SHOULD YOU DO:
The hob does not operate and the indicator lights on the control panel do not light up.	The machine is not connected to the power source. The power source or connection is defective.	Inspect the electrical circuit breaker and fuses.
The hob is not working and another message is displayed.	The electronic board is malfunctioning.	Call the After-Sales Service Department.
The hob does not function, the « L » is displayed.	The hob is locked	See chapter on using the child safety system

• While in use

YOU OBSERVE THAT :	POSSIBLE CAUSES:	WHAT SHOULD YOU DO:
The table has ceased functioning and a beeping sound can be heard.	There was an overflow or an object is obstructing the control panel.	Clean or remove the object and start cooking again.
The saucepans make a noise during cooking. Your hob makes a clicking sound during cooking.	This is normal with some types of cookware. This is caused by the transfer of energy from the hob to the cookware.	Nothing. There is no risk, neither to your hob nor to your cookware.
The fan continues to function a few minutes after your hob is turned off.	Cooling of the electronic components. Working normally.	Nothing.

In case of breakage, cracks or even light cracks in the vitroceramic glass, take out the fuses or turn off the circuit breaker of your hob to avoid the risk of electrical shock.
Contact the After-Sales Service Department.

In the unlikely event of there being a problem with your appliances please call the number below quoting the model number of your appliance - this can be found on the rating plate. Our trained staff are available to advise or book a service call with one of our authorized service agents.

For UK after sales service information please contact: www.dedietrich.co.uk
De Dietrich UK office – tel: 01256 308000